



DINNER MENU

At Black Fire Brisbane, we believe that the excellent foods and wines should be combined with efforts to save the traditions of cheese, vegetables, fruits, grains and animal breeds that are disappearing due to the prevalence of convenience food and agribusiness.

On that purpose we source our ingredients freshly on a daily base, locally and Organics as much as possible.

First

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|--|----------|-----------|
| House Sourdough bread, extra virgin and cultured Butter | V/NF | 5 |
| Seared local scallops with Parma crudité and house aioli | DF/GF/NF | 16 |
| Pan fried haloumi, beets, watercress and beetroot dressing | GF/V | 14 |
| Grilled chorizo on a bruschetta, organic peas tendrils | GF/DF/NF | 17 |
| Berkshire pork belly slow Roasted, rhubarb and apple Martini | GF/DF/NF | 18 |
| Pan tossed baby octopus, rocket and piquillo pepper | GF/DF/NF | 16 |
| Prosciutto di Parma 18 months, olives and bread | GF/DF/NF | 25 |

Second

| | | |
|--|-------------------|-----------|
| House made pasta with the sauce of the day | V/NF | 22 |
| Carnaroli Risotto with sautéed field mushrooms and kale | GF/V/NF | 22 |
| Free range chargrilled chicken breast | GF/DF/NF | 23 |
| Fresh Fish of the day | | MP |
| Pan tossed then oven roasted with extra virgin Lightly Battered | GF/NF/DF NF/DF | |

With the chicken and the fish included a choice of side and a sauce

Grilled and Slow Roasted

GF/DF/NF

| | | |
|-------------------------------|---------------|-----------|
| Wagyu Striploin, marbled 5+ | 250gr | 39 |
| Black Angus fillet tenderloin | 250gr | 42 |
| Suckling Lamb, 6 hours | 400gr portion | 42 |
| Suckling pig, 11 hours | 400gr portion | 42 |

All served with included a choice of side and a sauce

Sides

GF/NF

9

Hand cut fresh local sweet potatoes chips
Field mushrooms "trifolati" sautéed
Dutch Yellow potatoes roasted in herbs and garlic
Tomatina of fresh Roma tomatoes, capers and oregano
Arucola Salad, crispy prosciutto and parmesan scales
Soft fried Haloumi and beets salad

Condiment sauces

GF/V/P/DF

Horseradish relish
Scented apple
Roasted garlic aioli
Shiraz beef jus
Romesco chilly and almond
Blue cheese cream